



GARLICKY FETA DIP

This creamy, tangy dip is just gorgeous on a cheese platter or works a treat when you're entertaining. Grill up some Lebanese bread or crunchy baguette pieces and this is sure to be a crowd pleaser.

INGREDIENTS

- ¾ cup feta cheese, crumbled in small pieces
- ½ cup cream cheese, softened
- 150g Greek yogurt
- 3 cloves garlic, minced
- ¼ cup chopped fresh dill
- 2 Tbsp lemon juice and lemon zest to top,
- 2 Tbsp Olive Oil
- Salt and black pepper, to taste and reserve some for serving
- 1 Roma tomato, diced
- Fresh herbs, to top
- Olive oil, to top
- pretzels, bruschetta, or crackers, to serve

SERVES: 4-6

SETTING: PULSE

PREP TIME: 5 MIN

BLEND TIME: 5 MIN

DIRECTIONS

- 1. Put the lemon juice, olive oil, greek yoghurt, feta, cream cheese, garlic and dill and salt and pepper in your Mealio® Hot & Cold Blender.**
- 2. Select 'PULSE' until well combined. You may need to stop from time to time and add a little extra lemon juice or olive oil as this is quite a thick dip. Use a spatula to slide some of the dip down and to remove air pockets.**
- 3. Scoop into a bowl and top with lemon zest, tomato, a pinch of black pepper, fresh herbs, and a very light drizzle of olive oil.**

Hints & Tips: Serve with pita chips, pretzels, bruschetta, or crackers, to dip.